

Atta Kneader Drum Type 20Kg

Rs. 35000 (GST Extra)

Introducing the Cookkart Atta Kneader Drum Type 20Kg - your ultimate kitchen companion for effortless dough preparation! Engineered for maximum efficiency, this robust Atta Kneader is perfect for commercial use in bakeries, restaurants, and more.

Save time and effort with the powerful 20Kg capacity, allowing you to mix and knead large quantities of dough in one go. The drum type design ensures consistent and perfectly textured dough every time, while the stainless steel construction guarantees durability and hygiene.

Make a smart investment in your kitchen operations with the Cookkart Atta Kneader Drum Type 20Kg. Say goodbye to tedious manual kneading and elevate your cooking experience with this high-performance appliance. Order yours today and revolutionize the way you prepare dough!

: 73



Technical Specifications

Drum Capacity : 20 Kgs

Mixing Duration : 5-10 Minutes
Dimension in Inches (L X W X H) : 35X37X19
Motor Power : 1.5 HP
Motor RPM : 1440

Application

Weight in KG

- 1. Dessert Buffets: Chocolate fountain machines are commonly used to create eye-catching dessert buffets at events and gatherings, allowing guests to dip various treats in cascading melted chocolate.
- **2. Wedding Receptions:** They are a popular addition to wedding receptions, where guests can enjoy dipping items like strawberries, marshmallows, and pretzels in rich, flowing chocolate.
- **3. Birthday Parties:** Chocolate fountains are a hit at birthday parties, providing a fun and interactive dessert experience for both kids and adults.
- **4. Corporate Events:** They are used at corporate events, trade shows, and product launches to add a touch of sophistication and indulgence to the catering.
- **5. Fundraisers and Charity Galas:** Chocolate fountains are also featured at fundraisers and charity galas to entice donors and guests with a luxurious and delectable treat.



Features

- **1. Adjustable Temperature Control:** Chocolate fountain machines often come with adjustable temperature controls to maintain the chocolate at the desired consistency and prevent burning.
- **2. Tiered Fountain Design:** They feature a tiered fountain design, allowing the melted chocolate to flow down multiple levels, creating an enticing visual display.
- **3. Dipping Accessories:** Many machines come with dipping accessories such as skewers or forks for guests to use for dipping various treats into the chocolate.
- **4. Easy Assembly and Disassembly:** They are designed for easy setup and disassembly, making it convenient for caterers and event planners to transport and operate the fountain.
- **5. Easy to Clean:** Chocolate fountain machines are typically designed for easy cleaning, with removable parts that can be washed, ensuring that they can be used repeatedly for various events.